ZANUSSI

GAS HOBS

ZGF982C

INSTRUCTION BOOKLET



⚠ Important Safety Information



You MUST read hese warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department on 08705 727727

Installation

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- Any gas installation must be carried out by a registered CORGI installer.
- Remove all packaging before using the hob.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the hob in any way.

Child Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- · The hob gets hot when it is in use.
- Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the hob.

During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this hob if it is in contact with water.
 Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Never leave the hob unattended when cooking with oil and fats.
- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and areosols may be affected by heat and should not be stored above or below the hob unit.

Service

 This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:



Safety Instructions



Step by step instructions for an operation



Hints and Tips



Environmental Information



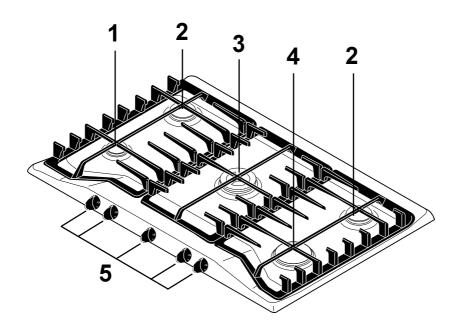
This appliance complies with the following **E.E.C. Directives:**

- * 73/23 90/683
 - (Low VoltageDirective);
- * 93/68 (General Directives);* 89/336 (Electromagnetical
- Compatibility Directive);
- * 90/396 (Gas Appliances), and subsequent modifications

Contents

For the User		For the Installer	
Important Safety Information	2	Instructions for the Installer	9
Description of the Hob	3	Important safety requirements	10
Operation	4	Installation	10
Maintenance and Cleaning	4	Building In	11
Something Not Working?	5	Electrical connections	12
Guarantee Conditions	6	Wiring Diagram	13
		Fault Finding	13
		Commissioning	15
		Conversion from Natural Gas to LPG	15

Description of the Hob



- 1. Auxiliary Burner
- 2. Semi-rapid Burners
- 3. Ultra-rapid Double-crown Burner
- 4. Rapid Burner
- 5. Control knobs

Operation

Hob burners

To light a burner:

- push in the relevant control knob and turn it anticlockwise to maximum position;
- then adjust the flame as required.

If the burner does not ignite, turn the control knob to zero, and try again.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	minimum diameter	maximum diameter
Ultra-rapid (Double-crown) Large (rapid) Medium (semi-rapid) Small (Auxiliary)	180 mm. 180 mm. 120 mm. 80 mm.	260 mm. 260 mm. 220 mm. 160 mm.



If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.

Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.



As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

If the control knobs become difficult to turn, please contact your local Zanussi Service Force Centre.

Maintenance and Cleaning



Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.

The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little washing up liquid has been added. Avoid the use of the following:

- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.



Cast Iron Pan Supports

The hob has cast iron pan supports.

Take care when removing them. They are fair heavy and could damage the hob or your kitchen furniture if you let them fall down.

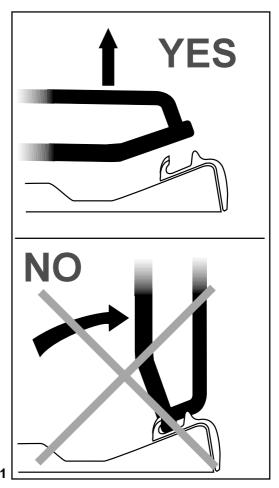
To keep the pan supports in the correct position, they are hooked into hinges at the back of the hob. When removing the pan supports, lift them up as shown in the diagram. Never turn the pan supports on the hinges, this could damage them.

Wash the pan supports using hot soapy water. If necessary, a paste cleaner or a soap impregnated steel wool pad can be used with caution.

The Burners

The burner caps and crowns can be removed for cleaning. Wash the burner caps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.



Fia. 1

Something Not Working?

If the hob is not working correctly, please carry out the following checks before contacting your local Zanussi Service Force Centre.

SYMPTOM	SOLUTION
■ There is no spark when lighting the gas	 Check that the unit is plugged in and the electrical supply is switched on
	 Check that the RCCB has not tripped (if fitted)
	◆ Check the mains fuse has not blown
	◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
■ The gas ring burns unevenly	Check the main jet is not blocked and the burner crown is clear of food particles.
	Check the burner cap and crown have been replaced correctly, e.g. after cleaning.

If after all these checks, your hob still does not operate correctly, contact your local Zanussi Service Force Centre.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Service and Spare Parts



In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Zanussi Service Force Centre by telephoning:

0870 5 929929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area. The addresses are listed on the following pages.

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working."

When you contact the Service Force Centre you will need to give the following details:

- 1. Your name, address and post code
- 2. Your telephone number
- 3. Clear and concise details of the fault
- 4. The model and serial number of the appliance (found on the rating plate)
- 5. The purchase date

Customer Care Department

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

Customer Care Department

Zanussi 55-77 High Street Slough Berkshire SL1 1DZ 08705 727727 (*)

* calls to this number may be recorded for training purposes.

Guarantee Conditions

Zanussi Guarantee conditions

We, Zanussi, undertake that if, within 24 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

- * The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
- * The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
- * The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- * All service work under this guarantee must be undertaken by a Zanussi Service Centre.
- * Any appliance or defective part replaced shall become the Company's property.
- * This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday. Visits may be available outside these hours, in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- * Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- * Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.

- * Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
- * Products of Zanussi manufacture which are not marketed by Zanussi.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- * The guarantee starts from the date you first purchased your product.
- * The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
- * This guarantee relates to you and cannot be transferred to another user.
- * Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
- The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France Senlis +33 (0)3 44 62 29 99
Germany Nümberg +49 (0)911 323 2600
Italy Pordenone +39 (0)1678 47053
Sweden Stockholm +46 (0)8 738 79 50
UK Slough +44 (0)1753 219897



ZANUSSI SERVICE FORCE



To contact your local Zanussi Service Force Centre telephone 08705 929 929

CHANNEL ISLANDS		ORKNEY	Corsie Domestics	NORTHEAST		
GUERNSEY	Guernsey Electricity PO Box 4 Vale, Guernsey	(M65)	7 King Street Kirkwall Orkney KW15	GATESHEAD (M39)	Unit 356a Dukesway Court Dukesway Team Valley Gateshead NE11 0BH	
JEDOE'V	Channel Islands	PERTH	Hydro Electrical Inveralmond House			
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Helier	PERTH	Ruthervenfield Road Perth PH1 3AQ Graham Begg	GRIMSBY (M42)	15 Hainton Avenue Grimsby South Humberside DN32 9AS Unit 1 Boulevard Industrial	
	Jersey Channel Islands JE4 8NY	(OWN SALES)	Unit 4 Airport Ind Estate Wick KW1 4QS	HULL		
S	SCOTLAND	SHETLAND	Tait Electronic Systems Ltd Holmsgarth Road Lerwick	(M41)	Estate Hull HU3 4AY	
ABERDEEN (M05)	54 Claremont Street Aberdeen AB10 6RA	(OWN SALES)	Shetland ZE1 0PW	LEEDS	64-66 Cross Gates Road	
AUCHTERMUCHY (M03)	33a Burnside Auchtermuchy	SHETLAND	Bolts Shetland Ltd. 26 North Road Lerwick	(M37)	Leeds LS15 7NN	
BLANTYRE	Fife KY14 7AJ Unit 5	(OWN SALES)	Shetland ZE1 0PE	NEWTON AYCLIFFE (M45)	Gurney Way Aycliffe Industrial Estate	
(M07)	Block 2 Auchenraith Ind. Estate Rosendale Way	WHALSAY	Leask Electrical Harisdale Symbister, Whalsay		Newton Aycliffe DL5 6UJ	
	Blantyre G72 0NJ	(OWN SALES)	Shetland ZE2 9AA	SHEFFIELD (M38)	Pennine House Roman Ridge Ind.	
DUMFRIES (M01)	93 Irish Street Dumfries Scotland DG1 2 PQ		HERNIRELAND	Roman Ridge Road Sheffield S9 1GB		
DUNOON (M67)	Brair Hill 7 Hill Street	BELFAST Owenmore House (M27) Kilwee Business Park Upper Dunmury Lane Belfast		NORTH WEST		
	Dunoon Argyll PA23 7AL		BT17 0HD	BIRKENHEAD (M11)	1 Kelvin Park Dock Road	
GLASGOW (M04)	20 Cunningham Road Clyde Estate Rutherglen	WALES CARDIFF Guardian Industrial Estate C		. ` ′	Birkenhead L41 1LT	
	Glasgow G73 1PP	CARDIFF (M28)	(28) Clydesmuir Road		Unit 7 James Street Workshops	
INVERNESS (M06)	Unit 3B Smithton Ind. Estate Smithton Inverness IV1 AJ		Tremorfa Cardiff CF2 2QS		James Street Carlisle Cumbria CA2 5AH	
ISLE OF ARRAN	Arran Domestics Unit 4 The Douglas Centre Brodick	CLYWD (M14)	Unit 6-7 Coed – Parc Abergele Road Rhuddlan Clwyd	ISLE OF MAN (M64)	South Quay Ind. Estate Douglas Isle of Man IM1 5AT	
(OWN SALES)	Isle of Arran KA27 8AJ		Wales LL18 5UG	LIVERPOOL	Unit 1 Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH	
(OWN SALES)	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY	DYFED (M77)	Maes Y Coed High Mead Llanybydder	. (M15)		
ISLES OF BUTE (M66)	Walker Engineering Glenmhor		Carmarthenshire SA40 9UL	MANCHESTER (M09)	Unit B Central Industrial Estate	
	Upper Serpentine Road Rothesay Isle of Bute PA20 9EH	HAVERFORDWEST (M75)	Cromlech Lodge Ambleston Haverfordwest		St Marks Street Bolton BL3 6NR	
ISLE OF LEWIS (M69)	ND Macleod 16 James Street		Pembrokeshire SA62 5DS	PRESTON (M13)	Unit 250 Dawson Place Walton Summit	
	Stornoway Isle of Lewis PA87 2QW	OSWESTRY (M17)	Plas Ffynnon Warehouse Middleton Road		Bamber Bridge Preston Lancashire PR5 8AL	
KELSO (M08)	2-8 Wood Market Kelso Borders TD5 7AX		Oswestry SY11 2PP	STOCKPORT (M16)	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR	



ZANUSSI SERVICE FORCE



To contact your local Zanussi Service Force Centre telephone 08705 929 929

MI	DLANDS	LOND	ON & EASTANGLIA	SUNBURY	Unit 1a The Summit Hanworth Road Hanworth Ind. Estate Sunbury on Thames TW16 5D	
BIRMINGHAM (M18)	66 Birch Road East Wyrley Road Ind. Estate Witton Birmingham B6 6DB	BECKENHAM (M79)	11a Gardener Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ	(M63)		
BOURNE (M44)	Manning Road Ind. Estate Pinfold Road Bourne PE10 9HT	CHELMSFORD (M47)	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE	ASHFORD (M58)	OUTH EAST Unit 2 Bridge Road Business Est	
BRIDGNORTH (M72)	68 St. Mary's Street Bridgnorth Shropshire WV16 4DR	COLINDALE (M53)	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ	FLEET (M59)	Bridge Road Ashford Kent TN2 1BB Unit 1 Redsfield Ind. Estate	
GLOUCESTER (M23)	101 Rycroft Street Gloucester GL1 4NB	ELTHAM (M78)	194 Court Road Mottingham Eltham	,	Church Crookham Fleet Hampshire GU13 0RD	
HEREFORD (M31)	Unit 3 Bank Buildings Cattle market Hareford	ENFIELD (M49)	London SE9 4EW 284 Alma Road Enfield London	HAYWARDS HEATH (M55)	21-25 Bridge Road Haywards Heath Sussex RH16 1UA	
	HE4 9HX		EN3 7BB	s	OUTH WEST	
HIGHAM FERRERS (M51)	30 High Street Higham Ferrers Northants NN10 8BB	GRAVESEND (M57)	Unit B4 Imperial Business Estate Gravesend Kent DA11 0DL	BARNSTAPLE (M30)	Main Road Fremington Barnstaple North Devon EX31 2NT	
ILKESTON (M43)	Unit 2 Furnace Road Ilkeston DE7 5EP	HARPENDEN (M46)	Unit 4 Riverside Estate Coldharbour Lane	BOURNEMOUTH (M26)	63-65 Curzon Road Bournemouth Dorset BH1 4PW	
LEICESTER (M22)	Unit 7 Oaks Ind. Estate Coventry Road Narborough Leicestershire	LETCHWORTH			6 Hamp Ind. Estate Bridgewater Somerset TA6 3NT	
LINCOLN (M40)	LE0 5GF Unit 8 Stonefield Park	(M50)	works Road Letchworth Herts SG61LA	BRISTOL (M25)	11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ	
NEWCASTLE	Clifton Street Lincoln LN5 8AA 18-21 Croft Road	LONDON (M76)	2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL	EMSWORTH (M33)	266 Main Road Southbourne Emsworth	
UNDER LYME (M12)	Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD (M60)	Reform Road Maidenhead Berkshire SL6 8BY	ISLE OF WIGHT (M34)	PO10 8JL Unit 8 Enterprise Court Ryde Business Park Ryde	
REDDITCH (M20)	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY (M61)	10 Island Farm Avenue West Molesey Surrey KT8 2UZ	NEWTON ABBOT (M29)	Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot S. Devon TQ123TD Unit 7D	
TAMWORTH (M19)	Unit 3 Sterling Park Claymore Tamworth B77 5DO	NEWBURY (M24)	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER	REDRUTH		
WORCESTER (M73)	Units 1 & 2 Northbrook Close Gregorys Mill Ind. Estate Worcester	IPSWICH (M48)	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD	– (M36)	Pool Ind. Estate Wilson Way Redruth Cornwall TR15 3QW	
	WR3 8BP	NORWICH (M52)	2b Trafalgar Street Norwich NR1 3HN			

Instructions for the Installer

Engineers technical data

OVERALL DIMENSIONS

Width: 860 mm. Depth: 510 mm.

CUT OUT DIMENSIONS

Width: 830 mm. Depth: 480 mm.

SUPPLY CONNECTIONS

Gas:

RC 1/2 inch (1/2 inch male) Rear right hand corner

Electric:

230-240V 50Hz supply, 3 core flexible cable with non rewireable plug fitted with a 3 amp cartridge fuse.

Ignition HT Spark

Spark Generator Ispra Control's BF 50066

230- 240V 0.6 YA T 120

Spark Gap Fixed

Rear Left Burner (semi rapid)

Heat Input 2.0 kW (6824 BTU/HR)

Front Left Burner (auxiliary)

Heat Input 1.0 kW (3412 BTU/HR)

Rear Right Burner (semi rapid)

Heat Input 2.0 kW (6824 BTU/HR)

Front Right Burner (rapid)

Heat Input 3.0 kW (10236 BTU/HR)

Central Burner (Ultra-rapid Double-crown)

Heat Input 3.5 kW (11942 BTU/HR)

TYPEOF	CHARACTERISTICS	BURNER RAPID SEMI-RAPID (large) (medium)			AUXILIARY (small)		ULTRA-RAPID (double-crown)			
	CHARA	POSITION	МАХ	MIN	MAX	MIN	MAX	MIN	MAX	MIN
NATURAL GAS 20 mbar	JE = 37.78 MJ/m³ s - 50.7 MJ/ m³	NOMINAL THERMAL POWER kW NOMINAL FLOW RATE m³/h	3.0 0.286	0.65	2.0	0.45	1.0	0.33	3.5 0.333	0.114
Z	VALUE Ws-	NOZZLE REFERENCE 1/100 mm	119	Adjust.	96	Adjust.	70	Adjust.	136	Adjust.
AS mbar	= 49.92 MJ/Kg	NOMINALTHERMAL POWER kW	2.8	0.65	2.0	0.45	1.0	0.33	3.2	1.2
LPG GAS 28-30/37 mt	E = 49.9	NOMINAL FLOW RATE g/h	202	47	144	32	72	24	231	86
28	VALUE	NOZZLEREFERENCE 1/100 mm	86	40	71	32	50	28	88	56

Burner	Dia. Tap By-pass 1/100 mm			
Auxiliary	28			
Semi-rapid	32			
Rapid	40			
Ultra-rapid	56			
Aeration adjustment none				

APPLIANCE CLASS: 3

APPLIANCE CATEGORY: II2H3+

APPLIANCE GAS SUPPLY: Natural gas G20 / 20mbar

Important safety requirements

This hob must be installed in accordance with the Gas Safety (Installation and Use) Regulations (Current Edition) and the IEE Wiring Regulations (Current Edition). Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/B.S. 5440, Part 2 and B.S. 6891 Current Editions.

The hob should not be installed in a bed sitting room with a volume of less than 20 m³. If it is installed in a room of volume less than 5 m³ an air vent of effective area of 110 cm² is required. If it is installed in a room of volume between 5 m³ and 10 m³ an air vent of effective area of 50 cm² is required, while if the volume exceeds 11 m³ no air vent is required. However, if the room has a door which opens directly to the outside no air vent is required even if the volume is between 5 m³ and 11 m³. If there are other fuel burning appliances in the same room, B.S. 5440 Part 2 Current Edition, should be consulted to determine the requisite air vent requirements.

Location

The hob may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.

Before making the cut out in the worktop ensure that the edges of the hob that are to be near either a side or rear wall have a minimum distance of 55 mm. between the edge of the hob and the wall.

The minimum distance combustible material can be fitted above the hob is 400 mm. If it is fitted below 400 mm. a space of 50 mm. must be allowed from the edges of the hob. The minimum distance combustible material can be fitted directly above the hob is 700 mm. A minimum distance of 100 mm. must be left between the side edges of the hob and any adjacent cabinets or walls

Installation

IMPORTANT



This hob must be installed by **qualified personnel** to the relevant British Standards.

Any gas installation must be carried out by a registered CORGI installer.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

WHEN THE HOB IS FIRST INSTALLED



Once the hob has been installed, it is important to remove any protective materials, which were put on in the factory.

On the end of the shaft, which includes the GJ 1/2" threaded elbow, adjustment is fixed so that the washer is fitted between the components as shown in the diagram. Screw the parts together without using excessive force.

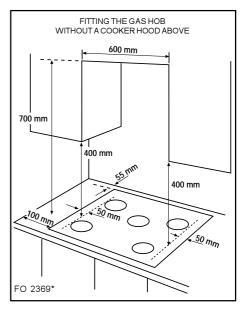
Gas Connection

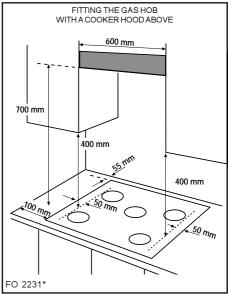
Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper.

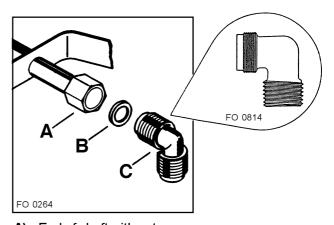
The connection should be suitable for connecting to RC 1/2 (1/2 BSP male thread).

When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation.

Ensure that the main connection pipe does not exert any strain on the hob.







- A) End of shaft with nut
- B) Washer
- C) Elbow



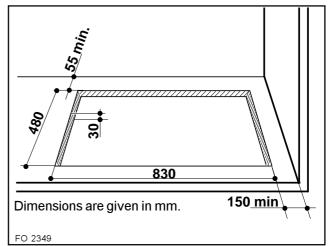
It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe.

Failure to ensure the correct assembly will cause leakage of gas.

Cut Out Size

The dimensions of the cut-out are given in the diagram.

Rectangular cut-out size for hob



Building In

Building over a cupboard or drawer

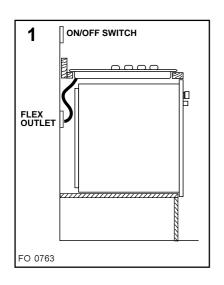
If the hob is to be installed above a cupboard or drawer it will be necessary to fit a heat resistant board below the base of the hob on the underside of the work surface. It is also recommended to carry out the electrical connection to the hob as shown in diagrams 1 and 2.

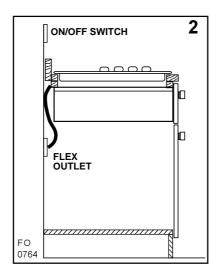
Dimensions are given in mm.

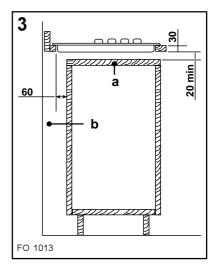
Building over a kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in diagram 3.

The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. The space behind the kitchen unit ("b") can be used for connections.







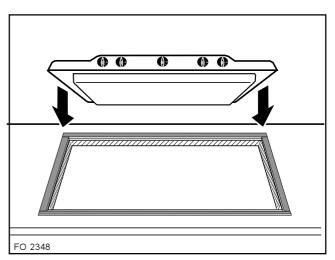
Fitting the Hob into the worktop

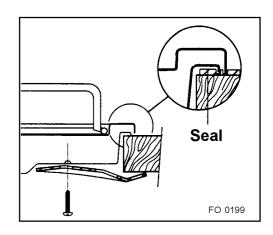
Carry out the building in of the hob as follows:



- put the seals supplied with the hob, on the edges of the cut out: place them exactly on the front and rear edge and at 50 mm. from the side edges, as shown in the diagram, taking care that the seals meet without overlapping;
- place the hob in the cut out, taking care that it is centred;
- fix the hob with the relevant fixing clamps and screws, as shown in the diagram. When the screws have been tightened, the excess seal can be removed.

The edge of the hob forms a double seal which prevents the ingress of liquids.





Electrical connections



Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

THIS HOB MUST BE EARTHED.

The manufacturer declines any liability should these safety measures not be observed.

This hob is designed to be connected to a 230-240V 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.

The hob is supplied with a 3 core flexible supply cord incorporating a 3amp plug fitted. In the event of having to change the fuse, a 3amp ASTA approved (BS 1362) fuse must be used.

Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth
Blue - Neutral
Brown - Live



- Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol or coloured green and yellow.
- Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.
- Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.



A cut off plug inserted into a 13 amp socket is a seriuos safety (shock) hazard. Ensure that the cut off plug is disposed of safely.

Permanent Connection

In the case of a permanent connection, it is necessary that you install a double pole switch between the hob and the electricity supply (mains), with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.

The switch must not break the yellow and green earth cable at any point.

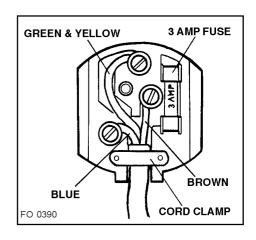


Ensure that the hob supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C.

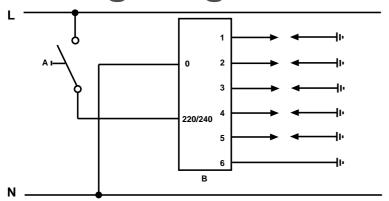
Supply cable replacement

The cable used to connect the hob to the electrical supply must comply to the specifications given below.

Min. size Cable/flex	Cable / flex type	Fuse
0.75 mm ²	H05 V2V2-F (T90)	3 A

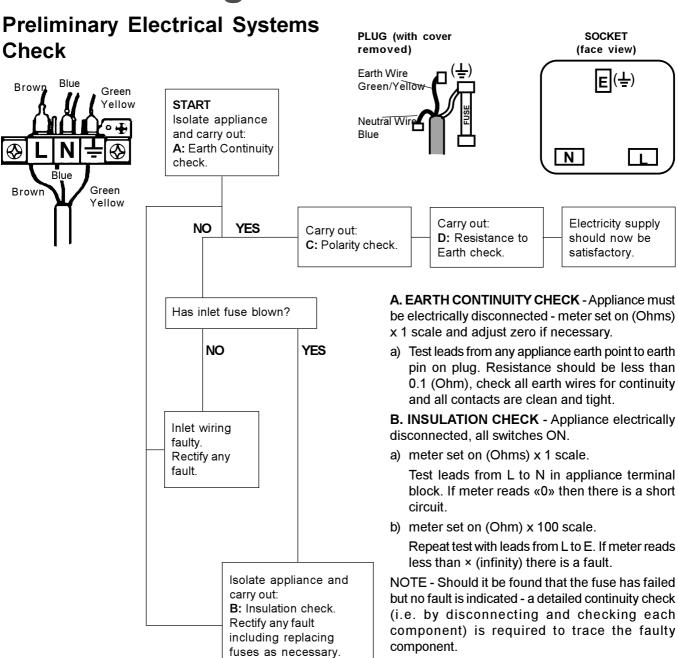


Wiring Diagram



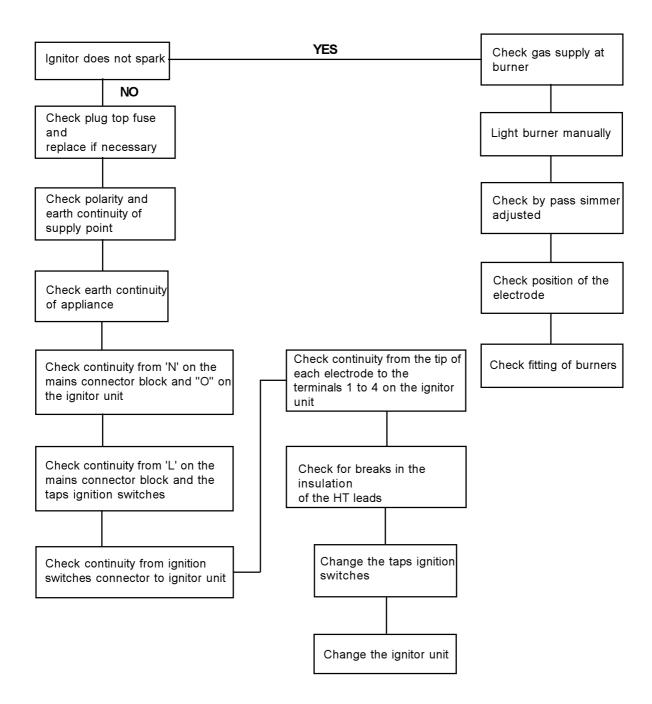
- A. IGNITOR SWITCH
- **B. IGNITOR UNIT**

Fault Finding



It is possible that a fault could occur as a result of local burning/arcing but no fault could be found under test. However a detailed visual inspection should reveal evidence of burning around the fault.

Ignition System / Gas Ignition



Commissioning

When the hob has been fully installed it will be necessary to check the minimum flame setting. To do this, follow the procedure below.

- Turn the gas tap to the MAX position and ignite.
- Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

Procedure:



Re-ignite the burner and set to MIN.

Remove the control knob.

To adjust, use a thin bladed screwdriver and turn the adjustment screw (see diagram) until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.

Pressure Testing



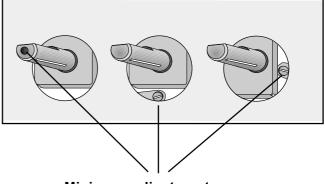
Remove left hand pan support and front left burner cap and crown.

Fit manometer tube over the injector.

Turn on the burner gas supply and ignite another burner.

The pressure reading should be nominally 20mbar and must be between 17 mbar and 25mbar.

Turn off the burner supplies.



Minimum adjustment screw

Conversion from Natural Gas to LPG

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit.

Method

- · Ensure that the gas taps are in the 'OFF' position
- · Isolate the hob from the electrical supply
- Remove all pan supports, burner caps, rings, crowns and control knobs.
- With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate LPG injectors.

To adjust the gas rate

With the aid of a thin bladed screwdriver completely tighten down the by pass adjustment screw. Upon completion stick the replacement rating plate on the under side of the hob.

IMPORTANT

The replacement/conversion of the gas hob should only be undertaken by a competent person.

CUSTOMER CARE

Zanussi

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35672-5603 12/00